



menu

starters

Green salad / mixed salad	6 / 8
Mushrooms toast , pinch of garlic and cream	14 / 30
Wild snails from Mont-d'Or 6 pieces gratinated with homemade butter	14
Valais platter dried meat , bacon, cured ham, dried sausage, seasonal cheese, rye bread, pickles & pearl onions	18 / 28

the classics

Malakoff cheese fritter with mesclun and pickles	1p 12 / 2p 22
Slow-cooked rabbit "just like my mom made on Sundays" creamy Bergamasque polenta, vegetables	38
Homemade cordon-bleu "Geneva style" raclette AOP, French fries	32

Swiss corner

Cheese fondue Martigny cheese dairy	25
Tomato fondue from Martigny cheese dairy	27
Boletus mushroom fondue Martigny cheese dairy	29
Plain rösti	20
raclette cheese AOP from La Bâtiaz	+3
ash-coated goat cheese, honey and walnuts	+5
country ham	+3
bacon	+3
egg	+2
caramelized onions	+2
Pan-fried cheese toast	20
Double-layer cheese toast egg or ham	22
Triple-layer cheese toast egg and ham	24

for the kiddos

Penne with tomato sauce	14
Homemade chicken nuggets French fries	16

deserts

Seasonal fruit tart homemade crust	8
Salted caramel and chocolate homemade crust	10
Auberge's churros chocolate, caramel or strawberry dipping sauce, or sugar-cinnamon	9
Ice-creams and sorbets Tourbillon Glacé , milkshake chocolate 75%, coffee, vanilla, roasted pistachio, salted caramel, almond-hazelnut praliné, strawberry, apricot, lemon-verbena	4.20/10

a taste of summer in the Vallon

Green gazpacho with fresh goat cheese
zebra tomato, mild jalapeño pepper, cucumber,
butter-golden gourmet croutons
12

Grégoire's Pâté en Croûte
pork and venison tenderloin,
mesclun salad bouquet,
pickled mustard seeds
15

**Gourmet salad in a
Parmigiano Reggiano crisp basket**
egg, bacon lardons, butter-toasted croutons,
AOP Gruyère shavings, mixed lettuce leaves
26

The Macka - Nordic Open Sandwich
wholemeal bread with a lightly tangy sauce,
cucumber, radish, beetroot, dill,
smoked herring with sweet mustard sauce,
fried capers, pickled mustard seeds
14 / 26

Spaghetti Mafiosi
extra virgin olive oil, fresh chili, lemon,
garlic, anchovies and pecorino
28

Roastbeef with homemade tartar sauce
French fries
28

The Auberge's veal & chicken shawarma
homemade bread, lettuce, tomato, onions,
pickled cabbage and garlic yogurt sauce,
French fries
32

fresh drinks !

Jasmin punch , and blood orange, 3dl / 5dl	5 / 8
Draft beer with ginger	6
El Tony maté , 33cl	5
Matcha latte hot or cold, 3dl	7
Milkshake ice-cream or sorbet	10



Except for our French fries and churros
dippings, all the dishes on our menu are
HOMEMADE

All our meat is sourced from Switzerland and France

Prices in CHF incl. VAT | If you have any allergies, please speak to a member of staff.



drinks

wine by the glass

Fendant	4.50
Pierrafeu, AOC Valais	
Heida, 2023	7
Grand Métral, AOC Valais	
Petite Arvine	7
Grand Métral, AOC Valais	

Gamay	4.50
Coqueret, AOC Valais	
Pinot noir	6
Grand Métral, AOC Valais	
Humagne rouge	7
Grand Métral, AOC Valais	
Apologia Pink, rosé	4.50
Provins, AOC Valais	

aperitifs

Spritz Apérol	12
Hugo Saint-Germain	12
Ricard	7
Martini	7
Suze	7
Bitter	5
Kir	7

on tap and craft beers

Valaisanne draft, 2.5dl / 5dl	4.20 / 8
Discorde, Brasserie du Virage, GE 3.3dl, white	7.50
Unicorne, Brasserie du Virage, GE 3.3dl, IPA	7.50
Etincelle, Brasserie du Virage, GE 3.3dl, amber ale	7.50
Calanda, 0% 3.3dl, alcohol-free beer	5

fruit juices

Apple juice Iris 3dl, Martigny	5
Tomato juice Iris 2.5dl, Martigny	5
Apricot nectar Iris 2.5dl, Martigny	5
Pear nectar Iris 2.5dl, Martigny	5

digestifs

Abricotine	7
Abricotine douce	7
Williamine	7
Williamine douce	7
Menthe Morand / Amaretto / Limoncello	7
Coing	7
Douce de coing	7
Génépi d'Anniviers	7
Pomme / Prune	7
Grappa blanche / Grappa brune	7 / 9
Aquavit	8

soft drinks

Filtered water still, 3.5dl / 5dl / 1l	3 / 4 / 7
Filtered water sparkling, 3.5dl / 5dl / 1l	3 / 4 / 7
Coca Cola, Zero 3.3dl	5
Ice tea peach, lemon 3.3dl	5
Sprite 3.3dl	5
Pepita 3.3dl	5
Sinalco 3.3dl	5
Rivella 3.3dl	5
Schweppes 2dl	5
Pot de sirop Morand 5dl / 1l	5 / 8

hot drinks

Coffee americano, espresso	4
Americano with milk, cappuccino	5
Latte macchiato	6
Double espresso	6
Earl grey, English breakfast, green tea	4
Infusion mint, verbena, chamomille	4
Chocolat hot or cold	5
Ovomaltine hot or cold	5
Viennois chocolate or coffee	6



wines

wine by the glass

Fendant	Pierrafeu	2023	1 dl	4.50	75cl	30
Johannisberg	Albert Biollaz, Chamoson	2022	1 dl	6	75cl	49
Petite Arvine	Grand Métral	2022 / 23	1 dl	7	75cl / 50cl	49 / 32
Gamay	Coqueret, AOC Valais	2022 / 23	1 dl	4.50	75cl / 37.5cl	30 / 15
Pinot Noir	Grand Métral	2023	1 dl	7	75cl / 50cl	49 / 32
Humagne Rouge	Grand Métral	2023 / 21	1 dl	7	75cl / 50cl	49 / 32
Apologia Pink, rosé	Provins, AOC Valais	2023	1 dl	4.50	75cl	32

Grand Métral, AOC Valais, Provins

Heida	2023	75cl / 50cl	49 / 32
Merlot	2023	75cl	49
Cornalin	2022	75cl / 50cl	49 / 32
Syrah	2022	75cl / 50cl	49 / 32



Auberge du
Vallon de Van

SALVAN · VALAIS

We are committed to making the Auberge a warm and welcoming place, where every detail is designed to make you feel at home. Whether you're here for a family meal, a gathering with friends, or a more intimate moment, we do everything we can to offer you a unique experience—one that combines generosity and flavor.

The water

To reduce our carbon footprint, we've chosen a simple solution: stopping the import of San Pellegrino bottled water from Italy—a process that requires energy-intensive and environmentally unfriendly transportation.

Beyond its environmental impact, this system also represents a significant cost for our restaurant.

We've therefore opted for a local and sustainable alternative. The water we serve is micro-filtered, treated, and carbonated directly on-site. This service (not the water itself) is offered at the following rates: CHF 3.- for 3.5dl, CHF 4.- for 0.5 litre, and CHF 7.- for 1 litre.



Le label Fait Maison

With the exception of our French fries, all the dishes on our menu are **HOMEMADE**. They are fully prepared using traditional, raw ingredients, in accordance with the criteria of the "Fait Maison" (Homemade) label, established by the Fédération romande des consommateurs (FRC), GastroSuisse, the Week of Taste, and Slow Food.